

DINNERLY



Fan Fave: Beef Ragu Spaghetti with Rosemary Pangrattato



30 minutes



2 Servings

Pangrattato is Italian for breadcrumbs, but these ain't no ordinary crumbs! Fried with rosemary until golden, they dial up the flavour and texture. Spoon a tomatoey beef ragu over spaghetti, then scatter over the herby crunchy goodness!

- 1 onion
- rosemary
- 250g spaghetti ¹
- 40g panko breadcrumbs ¹
- beef mince
- 400g diced tomatoes

WHAT YOU NEED

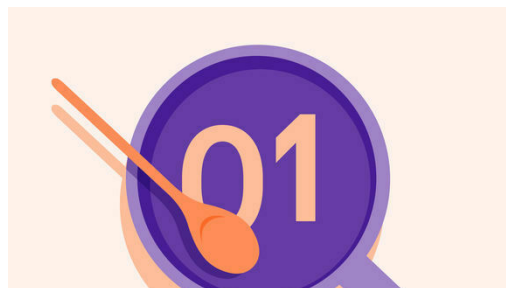
- 2 garlic cloves
- 20g butter⁷
- 2 tsp olive oil
- 2 tbs tomato paste
- 1 tsp sugar

- medium saucepan
- small frypan
- medium deep frypan

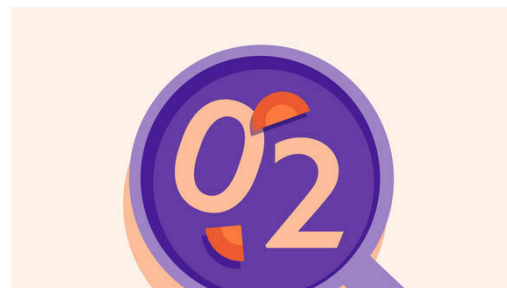
ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

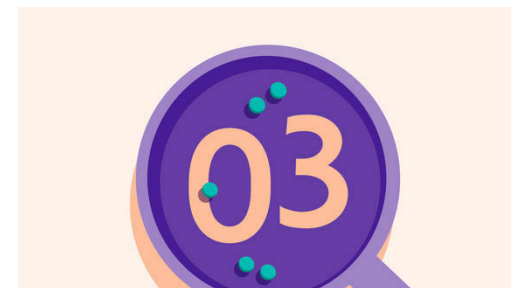
Energy 945kcal, Fat 38.4g, Carbs 92.1g,
Proteins 52.5g



Bring a medium saucepan of salted water to the boil for the spaghetti. Thinly slice the **onion**. Finely chop the **rosemary** leaves, discarding the stems. Crush or finely chop 2 **garlic cloves**.



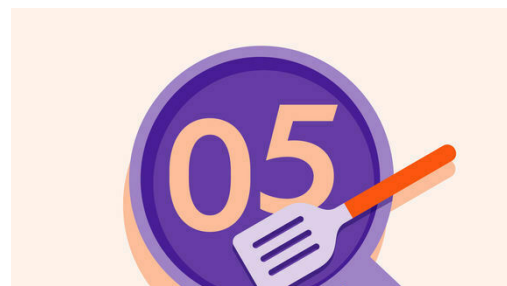
Cook **three-quarters of the spaghetti*** in the pan of boiling water for 12 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain the spaghetti.



Meanwhile, melt **20g butter** in a small frypan over medium heat. Add the **rosemary** and **breadcrumbs** and cook, stirring, for 3-4 mins until golden and crisp. Remove from the pan. Heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **beef mince**, **onion** and **garlic**, breaking up the lumps with a spoon, for 5 mins or until the beef is browned.



Add the **reserved cooking water** (see Kitchen 101), **half the tomatoes*** and **2 tbs tomato paste** to the beef mixture. Season with **salt and pepper** and bring to the boil. Reduce the heat to medium and cook for 10-12 mins until slightly thickened. Stir in **1 tsp sugar**. Taste, then season with **salt and pepper**. Remove the pan from the heat.



Divide the **spaghetti** among bowls. Top with the **beef ragu**, scatter over the **pangrattato** and enjoy!



Adding the starchy pasta cooking water helps emulsify the sauce so that it binds and coats the pasta.



Packed in Australia
from at least 95%
Australian ingredient.